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Floral Flavours 花樣甜食

Guy Krenzer channels a range of skills with his sweet treats for Maison Lenôtre

Guy Krenzer施展各種烹調技藝，為Maison Lenôtre創作林林總總的甜點美食

By Rachel Duffell

Leafing through the pages of a book on trade careers, it was the role of deli-caterer that a young Guy Krenzer chose for himself. Several decades later, Krenzer is Executive Chef and Creative Director of Maison Lenôtre, a retailer of fine takeaway food, event caterer, and provider of culinary education for both professionals and amateurs through its revered École Lenôtre. Krenzer has also been awarded the Meilleur Ouvrier de France twice, a prestigious honour bestowed upon the best craftspeople in France.

Maison Lenôtre, whose staff conducted a course at the International Culinary Institute in August, is particularly well-known for its pastries, and one of Krenzer’s signature dishes is his Fleurs d’Été, or Summer Flowers. The dessert is comprised of shortbread, lemon biscuit, lemon cream and cheesecake mousse, and embellished with Lenôtre strawberry jam, wild strawberries, white chocolate, decorative icing motifs and edible flowers. Its many different elements, and the various culinary techniques required in their creation, make it a challenge to put together, but ensure that the resulting dessert is a feast for all the senses.

年輕時期的Guy Krenzer翻開一本介紹各種職業的書，然後為自己選定到會廚師這條路。幾十年後，他成為Maison Lenôtre餐飲集團的行政總廚兼創作總監，並兩次獲得地位崇高的法國最佳工藝師獎（MOF）。Maison Lenôtre是高級外賣店兼到會公司，同時亦透過旗下知名的École Lenôtre廚藝學校開班授徒，為職業和業餘廚師提供受訓機會。該校導師也剛於8月，在ICI教授短期課程。

Krenzer為以甜點著名的Lenôtre創作了一款名為Fleurs d’Été（夏天的花）的招牌甜品，由牛油酥餅、檸檬餅乾、檸檬忌廉醬、芝士蛋糕慕絲、Lenôtre的士多啤梨醬、野生士多啤梨和白朱古力製成，並加上糖霜和食用花瓣裝飾。這款蛋糕包含眾多元素，製作時需要運用多個烹調技巧，最後成品要做到形狀、顏色和味道俱佳，對廚師來說是一大挑戰。

Duffell: Floral Flavours ????



IMAGE BY C. FACCIOLI